



∞ Weddings at the Boathouse ∞

MENU TWO - \$80 per head - Alternatively Dropped

Fresh baked Boathouse Bread

Entrée

Lamb Backstrap

on white bean puree with thyme jus,
with roast capsicum, preserved lemon and caper salad

Coffee Cured Duck Breast

citrus sauce and merlot glaze, with fennel and chilli salsa

Pan Fried Atlantic Salmon

smoked potato salad
with tomato and dill salsa and herb oil

Mains

Roasted Blue Eye Trevalla

on prawn ecrasse, sautéed green beans
with olive salsa and smoked paprika oil

Pan Seared Duck Breast

on wild mushroom risotto cake, wilted greens,
piperade sauce and fried leek salad

Roasted Beef Sirloin

on potato and caramelised onion galette,
beetroot puree, sesame green beans,
basil and cashew pesto and red wine jus

Roasted Pork Loin

on herb ecrasse, tomato chutney,
smoked pineapple salad, oregano jus

Dessert

Passionfruit Parfait

with fresh berries and coulis

Red Wine and Port Poached Pears

with frangipani slice with mulled wine syrup,
am with pistachio crumb.

Coffee and Tea